

IN THE CLAIMS

Rewrite Claim 15 as follows:

15. (Amended) A process for providing a concentrate of vegetable protein comprising:

- a) applying carbon dioxide at a pressure of from about 400 to 800 pounds per square inch (psi) to an initial solution/dispersion of a vegetable protein source having a protein concentration of less than 80% by total weight of solids, wherein said carbon dioxide forms carbonic acid (H_2CO_3) in the solution/dispersion and lowers the pH below about 5.5;
- b) holding the pressurized solution/dispersion at a pressure of from about 400 to 800 psi for at least 1 minute in order to precipitate the vegetable protein;
- c) gradually depressurizing the solution/dispersion in order to maintain particle size of the protein precipitate;
- d) separating said protein precipitate from said solution/dispersion; and

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- e) recovering a solid protein precipitate having a concentration of protein greater than 85% by total weight of solids in said precipitate and having a curd-like appearance.